

# THE OLDE COACH HOUSE

- ASHBY SAINT LEDGERS -

## A LA CARTE MENU

### Snacks – While you decide, or as a starter

Marinated olives £4

Ciabatta, dipping oil & balsamic £4.50

Crispy devilled whitebait, tartare sauce £4.50

Antipasti – Italian meats, olives, sun blushed tomatoes, mozzarella, ciabatta (*good for 2 as a starter*) - £14

### Starters

Broccoli & stilton soup - £4

Chicken and ham hock terrine, carrot puree, carrot syrup, melba toast and salsa Verdi - £8

Pan-fried wood pigeon with sautéed wild mushrooms, bacon lardons and winter greens £8

Sundried Tomato and spinach arancini with tomato vinaigrette & dressed leaves £5.5

Sautéed wild mushrooms on sourdough toast, garlic white wine & cream - £7

### Main courses

Beer battered cod, hand-cut chips & crushed peas £13

OCH pie of the day, buttered mash, proper gravy - £15

12oz Slow cooked lamb henry with garlic mash, greens, red current and rosemary jus - £18

Pan-fried venison steak with blackberry jus, Lyonnaise potatoes & braised red cabbage £18

Pan-fried duck breast with celeriac puree, slow cooked duck leg bon-bon, marmalade jus - £17

Potato & parsnip Rosti with wilted greens, poached egg and curry oil - £14

Pot roast chicken breast with mushroom and tarragon risotto & crispy sage - £15

Slow braised beef, caramelised chick pea and cauliflower puree and roasted wild mushrooms - £17

Poached salmon fillet with creamed potatoes, leeks and peas - £17

### From the Chargrill

OCH classic cheese burger, bacon, cheese, chunky chips and aioli - £13

28 day aged chargrilled steak, house butter, hand cut chips, roast field mushroom

**10oz Ribeye** - £21 - **12oz Sirloin** - £24

Steak sauces - Green peppercorn – Port & blue cheese - £2.5

### Sides – all £3

Beer battered onion rings - Sweet potato wedges – mixed salad – buttered seasonal vegetables